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SEC. 18. All restaurants shall be equipped with covered metallic cans for retaining and keeping their garbage and waste in a sanitary manner, which shall be kept in such place and manner as will preclude nuisance and contamination of the kitchen and such rooms from odors and from all possibilities therefrom, and when necessary shall use disinfectants.

SEC. 19. No hotel shall keep a hogpen in close proximity thereto.

Meat—Sanitary Regulation of Meat Markets. (Reg. Bd. of H., May 1, 1913.)

CHAP. XXI.—SECTION 1. All meat condemned by any representative of the board of health or authorized inspector shall be destroyed or rendered unfit for human food. Such destruction shall be effected by slashing the condemned meat and by saturating the same with kerosene or other chemical compound. Any inspector of the board of health is hereby empowered to seize and condemn any tainted or unwholesome meat in any meat market or when offered for sale upon the wagon. Any inspector is hereby authorized to enter any building, structure, or premises to inspect and examine any meat contained therein.

SEC. 2. All meat markets or other places where meat is sold or distributed must be kept clean, well lighted, and ventilated. The back room of the meat market must be kept free from filth-collecting plunder and be at all times in a sanitary condition.

SEC. 3. When an inspector or officer of the board of health finds any meat market in an insanitary condition, he is authorized to require such conditions as will make the sale of meat safe and sanitary.

SEC. 4. The floor of every meat market in the city shall be scrubbed at least three times each week and kept clean.

SEC. 5. In every meat market, each room wherein meat is handled or stored shall be completely screened at doors, windows, and other openings with wire gauze, with 18 mesh to square inch, and such gauze, when rusted or otherwise rendered pervious to insects, shall be removed and replaced with impervious gauze. All meat markets must be screened and free from flies.

SEC. 6. No other business causing insanitary conditions must be conducted in the same room with the market.

SEC. 7. Managers or owners of meat markets must require employees to be cleanly. The aprons, frocks, or clothing worn by employees who handle meat or meat food products must be of a nature that is readily cleansed and made sanitary, and only clean garments shall be worn.

SEC. 8. No person suffering from a contagious or infectious disease shall be employed in any capacity in any meat market in this city, nor shall any convalescent from diphtheria, pneumonia, variola, or typhoid be employed until permission is granted by the health officer.

SEC. 9. Scraps of meat, offal, bones, and other organic matter shall not be left exposed to the atmosphere of the room, but must be kept in a closed receptacle, which must be emptied at least once daily. Also the meat for sale shall not be kept exposed to the air except in such quantities as are needed for immediate use, but it shall be kept in refrigerators or ice chests.

SEC. 10. The refrigerators and all meat hooks must be kept perfectly clean. No tainted meat or cheese shall be placed in the refrigerator. The refrigerator or metal boxes must be kept dry on the inside. The refrigerator and metal hooks must be scoured with hot water and lye not less than once a week, and oftener if necessary, to keep the refrigerator free from odor. After scouring it should be washed with a solution of common soda.

SEC. 11. Every meat market shall have an ample supply of water, with a properly equipped lavatory convenient to the cutting block and counter, furnished with soap and towels for the use of operators.

SEC. 12. All vehicles and wagons used for transporting meat shall be kept in a clean and sanitary condition. The meat must be protected from flies and dust while being transported from the slaughterhouse to the market, by being covered or wrapped in a clean, white cloth. The peddling of meat on the street is prohibited unless wrapped in clean cloths or kept in a clean, closed box so as to avoid contact with flies and dust.

SEC. 13. Water-closets must not be in the compartment in which meat or meat products are stored, handled, prepared, or offered for sale. Where a water-closet is located in a room opening into the meat market, the door connecting the room must be screened, and no meat must be handled in the room where the closet is located and said closet shall be kept fly proof and in a sanitary condition.

SEC. 14. Spitting on the floor, wall, or any place other than in a cuspidor provided for such purpose with disinfectant solution, is prohibited, and it is made the duty of the market master, or such person as has charge of the market, either as owner, lessee, or manager, to report promptly any violation of this regulation to the local health officer.

SEC. 15. The use of sawdust, shavings, and other dust-creating refuse for floor covering is prohibited.

SEC. 16. It shall be unlawful for any person or persons to keep live chickens, ducks, geese, turkeys, calves, or pigs, or other live fowl in any cellar or basement underneath any grocery store, market, or other place where foodstuffs are kept for sale. It shall also be unlawful for any person or persons to keep any live chickens, turkeys, ducks, geese, calves, or pigs, or live fowl of any kind in any building where any kind of foodstuffs, such as are enumerated in section 2 and section 3 hereof, are kept, prepared for sale, or sold.

Penalty.—Whoever violates any of these regulations shall forfeit a sum not exceeding \$100, except when otherwise provided by law or by these regulations.